## Easy Cherries Jubilee

Reach for cans: In a large skillet, heat canned tart cherries and cherry pie filling with frozen apple juice concentrate and some brandy. Add a bit more brandy (for a really good show, dim the lights on the way to the table) and ignite with a long wooden match. Voila -- Easy Cherries Jubilee.

## Recipe by Esteban Blanco | Created on Mar 11, 2022

## Ingredients

- 1 (21 ounce) can cherry pie filling
- 1 (14.5 ounce) can water-packed tart red pitted cherries, drained
- 1 cup thawed apple juice concentrate
- 3/4 cup brandy, divided
- 1 teaspoon almond extract
- 1 quart premium vanilla ice cream


## Directions

- Bring pie filling, cherries and concentrate to simmer in a 12 -inch skillet. Add $1 / 2$ cup of the brandy; simmer to blend and concentrate flavors, 3 to 5 minutes. Remove from heat.
- Stir in almond extract; pour in remaining brandy. Carefully ignite to burn off alcohol.
- In each of eight bowls, put 1/2 cup scoop of ice cream; spoon sauce over ice cream. Serve.


## Nutrition Facts

Serving: $\mathbf{8}$ servings | Calories: $\mathbf{3 8 1 . 5} \mathbf{~ k c a l | C a r b o h y d r a t e s : ~} \mathbf{6 0 . 6} \mathbf{~ g ~ | ~ P r o t e i n : ~} \mathbf{3 . 1} \mathbf{g} \mid$ Saturated fat: $\mathbf{4 . 5} \mathbf{~ g}$
Cholesterol: $\mathbf{2 9} \mathbf{~ m g}$ | Sodium: $\mathbf{7 8 . 8} \mathbf{~ m g ~ | ~ F i b e r : ~} \mathbf{1 . 4} \mathbf{~ g ~ | ~ S u g a r : ~} \mathbf{2 7 . 7} \mathbf{g}$

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